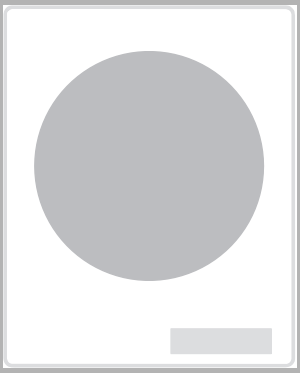
V-ZUG Ltd

Glass ceramic hob

Induction Wok



Operating instructions

Thank you for choosing to buy one of our products. Your appliance is made to high standards and is easy to use. Nevertheless, please take the time to read these operating instructions in order to familiarize yourself with the appliance and get the best use out of it.
Please follow the safety precautions.

Modifications

Text, diagrams and data correspond to the technical standard of the appliance at the time these operating instructions went to press. The right to make technical modifications for the purpose of the further development of the appliance is reserved.

Validity

The model number corresponds to the first 3 digits on the identification plate. These operating instructions apply to the model:

Type	Model no.
GK16TIWSF	87A

Deviations depending on the model are noted in the text.

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1 Safety precautions

1.1 Symbols used

Denotes important safety precautions. Failure to observe said precautions can result in injury or in damage to the appliance or fittings!

Information and precautions that should be observed.

Information on disposal.

Information about the Operating Instructions.

➤ Indicates step-by-step instructions.

– Describes how the appliance reacts to the steps taken.

• Indicates a list.

1.2 General safety precautions

- Read the operating instructions before using the appliance for the first time!

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge, unless they are supervised or have been given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- If the mains cable of this appliance is damaged, it must be replaced by the manufacturer or its Customer Services or a similarly qualified person in order to avoid hazard.

1.3 Appliance-specific safety precautions

- WARNING: If the surface is cracked, switch the appliance off and disconnect it from the mains to avoid possible electric shock.
- WARNING: The appliance and its accessible parts get hot during use. Be careful not to touch the heating elements. Children under 8 years of age must be kept away unless constantly supervised.
- These appliances can be used by children aged 8 and above and by persons with reduced physical, sensory or mental capabilities, or lack of experience and/or knowledge provided they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved. Children are not to play with the appliance. Cleaning and user maintenance should not be undertaken by children without supervision.

- Never use a steam cleaner.
- Do not place metal objects such as knives, forks, spoons, lids and aluminium foil on the hob as they can get hot.
- After use, switch the cooking zone off using the controls and/or control devices and do not rely on the pan detector.
- Only use the wok supplied.
- WARNING: It can be dangerous to leave the hob unattended when cooking with fat or oil, as this can lead to fires. NEVER attempt to extinguish a fire with water. Instead, switch the appliance off and then carefully smother the flames with, for instance, a lid or a fire blanket.
- WARNING: Never store objects on the top of the hob because of fire hazard.
- Do not operate the appliance using an external time switch or a separate remote control system.

1.4 Precautions on use

Before using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.

Correct use

- The appliance is designed for use in the home for preparing food. No liability is assumed for any damage caused by improper or incorrect use.
- Any repairs, modifications or manipulations to the appliance, especially any electrically live parts, may only be carried out by the manufacturer, its Customer Services or similarly qualified persons. Repairs if carried out incorrectly may cause serious injury, damage to the appliance and fittings, as well as affect the functioning of the appliance. If the appliance is not working properly or in case of a repair order, follow the instructions given in the REPAIR SERVICE section. If necessary, please contact our Customer Services.
- Use original spare parts only.
- Retain these operating instructions for future reference. If you sell or pass the appliance on to a third party, please ensure these operating instructions accompany the appliance, together with the instructions on installation.
- The appliance corresponds to recognised technology standards and the relevant safety regulations. However, proper use of the appliance is essential to avoid damage and accidents. Please observe the precautions given in these operating instructions.
- The heated surface will remain hot for some time after it is switched off and will cool down only slowly to room temperature. Please allow sufficient time for the appliance to cool down before, for instance, cleaning it.

Note on use

- Tests have shown that under normal circumstances there is no risk to cardiac pacemaker users. If, as the user of a cardiac pacemaker (or a hearing aid or another type of implant), you would like to be reassured that using the appliance does not pose a risk, you are advised to consult a competent medical authority.

Caution: Risk of burns and fire!

- Overheated fat and oil can easily catch fire. Never attempt to extinguish burning oil or fat with water. Danger of explosion! Smother the flames with a fire blanket and keep all doors and windows closed.

Caution: Risk of injury!

- Keep animals away from the appliance.

Caution: Risk to life!

- Packaging materials, e.g. plastic and polystyrene, can be dangerous for children. Danger of suffocation! Keep packaging materials away from children.

How to avoid damaging the appliance

- In case of overheating, switch the cooking zone off and allow it to cool down completely. Do not put any dishes on it. Under no circumstances use cold water to cool it down quickly.
- Do not climb onto the appliance.
- Do not put hot cookware on the hob frame in order not to damage the silicon joints.
- Do not cut or prepare food on the surface and avoid impact with hard objects. Do not drag cookware across the surface.
- Take particular care that sugary foods or juices do not get onto the hot cooking zones as they can damage the surface. If sugary foods or juices do get onto the hot cooking zones clean away immediately (while still hot) with a scraper.
- Do not leave the appliance unattended when in use.
- Pans with an aluminium base may not be used.

2 Disposal

Packaging

Danger of suffocation! Packaging materials (e.g. plastic, polystyrene) can be dangerous for children. Keep packaging materials away from children.

All packaging material is marked and should be collected for recycling and disposed of in an environmentally friendly way.

Disconnection

➤ Pull the plug out of the mains socket or have the appliance disconnected from the mains supply by an electrician. Then cut off the mains cable.

➤ Disable the appliance after disconnecting it.

Appliance disposal

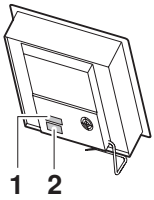
- The symbol on the identification plate warns that the appliance may not be disposed of in normal household waste.
- The appliance must be disposed of in accordance with local regulations on waste disposal. For more information on the handling, disposal and recycling of the product, please contact the local authorities, the local recycling facilities for household waste or the retailer from whom you purchased the appliance.

3 Using for the first time

- The appliance must be installed and connected to the mains supply in accordance with the separate installation instructions. Have a qualified fitter/electrician carry out the necessary work.
- A cooking zone can give off an unpleasant smell during the first few hours of use. This is normal for brand new appliances. Ensure that the room is well ventilated.

3.1 Where is the identification plate?

The identification plate and the connection plate are located on the underside of the hob element.



1	Identification plate with serial number (FN)
2	Connection plate

A second identification plate is supplied and should be affixed in the fitted unit underneath the hob.

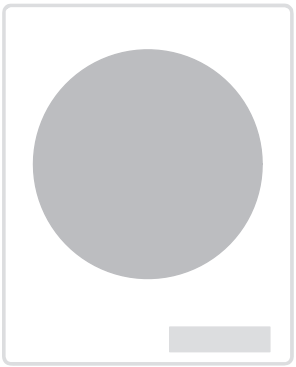
Note down the serial number (FN) of your appliance on the back page of these operating instructions.

4 Your appliance

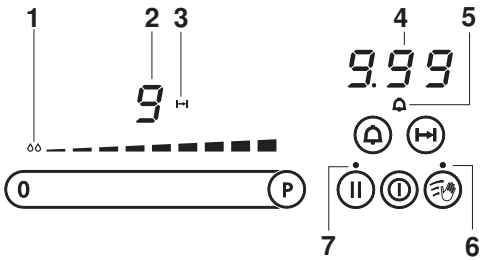
4.1 Appliance overview

GK16TIWSF

- One ø 300 mm wok cooking zone
- Original wok pan with lid, rack and wok stand



4.2 Operating and display elements



Touch buttons

- Appliance ON/OFF
- Slider (for setting the power level)
- PowerPlus
- Pause cooking ON/OFF and restore function
- Operating time
- Timer
- Wipe protection ON/OFF

Displays

1 Melting function activated
2 Cooking zone power level
3 Operating time activated
4 Operating time/timer
5 Timer activated
6 Wipe protection activated
7 Pause activated/possibility for restoring saved settings

4.3 How induction hobs function

Induction hobs work very differently from conventional hobs or hot plates. The induction coils under the glass ceramic plate produce a rapidly changing magnetic field which directly heats up the magnetic base of the cookware.

The glass ceramic plate is only warmed by the hot cookware.
Removing the cookware from the cooking zone immediately interrupts the supply of energy.

Induction hobs are:

- quick reacting
- finely adjustable
- powerful
- energy-efficient
- safe.

Induction hobs can only be used with cookware with a magnetic base.

4.4 Pan detection

The cooking zone is equipped with pan detection. In order to be able to switch the cooking zone on, the original wok pan has to be on the cooking zone.

- If the original wok pan is removed during operation,
  – the power level selected flashes alternately with U.
- If the original wok pan is not used for the next 10 minutes while pan detection is running,
  – the cooking zone switches off
  – the display changes from U to 0
  – the appliance switches off after 10 seconds.

4.5 Original wok pan

Only use the original wok pan supplied. Other pans can cause malfunction of or damage to the appliance.

The original wok pan was especially designed for this appliance. It is made of a special material with particular inductive heat transfer properties. As a result, the original wok pan and the food being prepared in it cannot overheat, providing additional safety both in terms of operating the appliance and fire prevention.

➤ Before use, ensure the outside of the original wok pan is clean and dry.

➤ Place the original wok pan carefully in the wok bowl.

➤ Always lift the original wok pan out of the wok bowl – do not slide it out over the edge of the wok bowl.

The original wok pan is unable to stand securely on flat surfaces because of its curved base.

➤ For this reason, the original wok pan must always be used with its wok stand when serving.

Noise during cooking

Cookware can make noise during cooking. This does not indicate any malfunction, nor does it affect the functioning of the appliance in any way.

5 Operating the appliance

When the appliance is switched off, all the displays are dark (stand-by mode), except for the residual heat indicator H should the cooking zone still be hot.

5.1 Switching the appliance on and off

➤ To switch the appliance on: Depress the ⏻ touch button for about 1 second.
  – 0 flashes in the power level display.
  – If no other entry is made, the appliance switches off after 10 seconds for safety reasons.

➤ To switch the appliance off: Press the ⏻ touch button.

5.2 Selecting a cooking zone

➤ Press or slide your finger along the slider to set the power level.

5.3 Overview of power levels

Power level	Cooking method	Use
∘∘	Melting	Melting butter, chocolate or honey at approx. 40 °C
L	Keeping warm	Sauces, keeping food ready for serving at approx. 65 °C
1	Melting, gentle warming	Butter, chocolate, gelatine, sauces
2		
3	Swelling	Rice
4	Simmering, reducing, steaming, stewing	Vegetables, potatoes, sauces, fruit, fish
5		
6	Simmering	Pasta, soup
7	Gentle frying	Stir-fry
8	Frying, deep frying	Meat, chips, tempura
9	Flash frying	Chopped meat
P	Fast heating	Boiling water

5.4 Switching a cooking zone off

➤ Press 0 on the slider.
– If no other entry is made, the appliance switches off after 10 seconds.

5.5 Residual heat indicator

After the cooking zone is switched off, H remains illuminated in the display as long as a burn hazard exists.

5.6 Keep warm setting

The keep warm setting L keeps food that has been cooked warm at approximately 65 °C. This is between power levels 0 and 1.

5.7 Melting function

With the melting function, butter, chocolate or honey, for instance, can be gently melted at 40 °C.

Switching the melting function on

➤ Hold the L level on the slider depressed for 3 seconds.
– The ꝏ symbol illuminates.
– The power level goes out.

Switching the melting function off

➤ Select any power level on the slider.

5.8 PowerPlus

The cooking zone is equipped with the PowerPlus booster. When PowerPlus is switched on, the cooking zone selected works at extra high power for 10 minutes. PowerPlus can be used, for instance, to heat a large quantity of water quickly.

Switching PowerPlus on

➤ Press (P) on the slider.
- – P illuminates in the display.
- – After 10 minutes it automatically switches back to power level 9.

Removing the cookware interrupts PowerPlus. PowerPlus is resumed as soon as the cookware is returned to the cooking zone.

Switching PowerPlus off before time

➤ Press the required power level on the slider.

5.9 Operating time

Do not leave food on the hob unattended during use. Risk of boiling over, burning on and igniting!

With the operating time function, the cooking zone switches off automatically after a set time (1 min. – 1 hr 59 mins.).

Setting the operating time

➤ Select a cooking zone
➤ Press the ⏲ touch button.
– 00 flashes in the display.
➤ Press the slider and then slide your finger along it to set the operating time.
– The I→I symbol illuminates.

To change the operating time, press and hold P.

➤ Press the ⏲ touch button to start the operating time.

Changing the operating time

➤ Press the ⏲ touch button.
– The remaining operating time flashes in the display.
➤ Using the slider, change the operating time.

Switching the operating time function off before time

➤ Press the ⏲ touch button.
➤ Press 0 on the slider.
– 00 flashes in the display for the operating time/timer.
– The cooking zone continues to run.

End of the operating time

When the operating time is up

- the cooking zone switches off
- an acoustic signal is emitted
- 00 and the power level flash.

➤ Press any touch button to switch off the acoustic signal and the displays.

5.10 Timer

The timer functions like an egg timer (1 min. – 9 hr 59 mins.). It can be used at any time and independently of all other functions.

Setting the timer

➤ Switch the appliance on.
➤ Press the touch button.
– 00 flashes in the display.
➤ The required duration of the timer can be set using the slider.

To change the duration of the timer, press and hold P.
If the hob is switched off, a timer that is active continues to run.

➤ Press the touch button to start the timer.

Changing the timer

If the cooking zone is not in use, first switch the appliance on.

➤ Press the touch button.
– The time left on the timer flashes.
➤ Using the slider, change the duration of the timer.

Switching the timer off before time

If the cooking zone is not in use, first switch the appliance on.

➤ Press the touch button.
➤ Press 0 on the slider.
– 00 flashes in the display.

5.11 Childproof lock

The childproof lock is to prevent the appliance from being accidentally switched on.

Switching the childproof lock on

➤ Switch the appliance on.

Ensure the cooking zone is switched off.

➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the ⏸ touch button again.
– An acoustic signal is emitted.
– – illuminates in the power level display for 10 seconds.

Operating the appliance with the childproof lock activated

➤ Switch the appliance on.
➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
– The childproof lock is overridden. The appliance can now be used as normal.

The childproof lock is automatically reactivated 1 minute after the hob has been switched off.

Switching the childproof lock off

➤ Switch the appliance on.

Ensure the cooking zone is switched off.

➤ Press the ⏸ and touch buttons at the same time.
– An acoustic signal is emitted.
➤ Press the touch button again.
– A double acoustic signal is emitted.
– 0 flashes in the power level display for 10 seconds.

5.12 Restore function

If the appliance has been inadvertently switched off, the settings can be restored within 6 seconds.

➤ Switch the appliance on.
  – The indicator light at the ⏸ touch button flashes.
➤ Press the ⏸ touch button.

5.13 Pause cooking

With this function, the cooking zone can be temporarily changed to power level 1 for up to 10 minutes. The appliance can continue to be operated after pause cooking using the previous settings.

➤ Press the ⏸ touch button.
  – The indicator light for the ⏸ touch button illuminates.
  – The power level of the cooking zones changes to 1.
  – The operating time is paused.
  – The timer continues to run.
  – Except for ⏻, ⏸ and 🔥, all touch buttons are inactive.

If the pause cooking function is not turned off within 10 minutes, the appliance switches off completely.

➤ To resume cooking, press the ⏸ touch button again.
  – The cooking zone is operated using the previous settings.

5.14 Wipe protection

This function prevents inadvertently changing the power level, e.g. when wiping the control panel with a cloth.

➤ Press the touch button.
– The indicator light for the touch button illuminates.
➤ Wipe protection is switched off by pressing the touch button again or automatically after 30 seconds.

Press the touch button to switch the appliance off at any time.

6 User settings

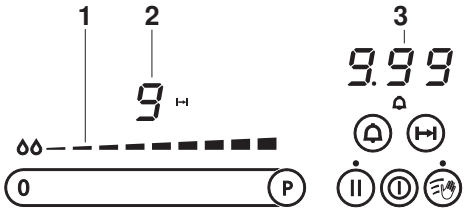
The following user settings can be set and stored individually.

User setting		Setting value		Factory setting
P0	Loudness of acoustic signal	0	Low	2
		1	Medium	
		2	Loud	
P1	Acoustic signal at end of operating time/timer	0	No acoustic signal	2
		1	Automatically off after 10 seconds	
		2	Automatically off after 1 minute	
P2	Operating time PowerPlus	0	Ends after 5 minutes	1
		1	Ends after 10 minutes	
		2	Ends after 15 minutes	
P4	Default time operating time/timer	0	Default time 0 minutes	3
		1–9	Adjustable from 10–90 minutes	
P5*	Acoustic signal emitted when touch button is pressed	0	Acoustic signal off	1
		1	Acoustic signal on	
P6	Restore factory settings	0	Restoring factory settings: Hold the ⏸ touch button depressed for 2 seconds.	

* When the operating time or timer is up or when error messages appear, an acoustic signal is emitted at the level of loudness set in P0.

6.1 Changing user settings

➤ With the hob switched off, simultaneously hold the touch button and touch button touch buttons depressed for 3 seconds.
– An acoustic signal is emitted.
➤ Press the slider.
– An acoustic signal is emitted.
– The user setting, e.g. P0, appears in display **3**.
– The current setting value for the user settings appears in display **2**.



➤ Use the touch button to select the next higher and the button the next lower user setting.
➤ On slider **1**, use P to select a higher and 0 a lower setting value.
➤ To save entries: Hold the touch button depressed for 2 seconds.
– An acoustic signal is emitted.
– The «User settings» mode is ended.

6.2 Cancelling user settings

➤ Press the touch button.
– Any changes made to setting values are not saved.
– The «User settings» mode is ended.

7 Care and maintenance

To avoid risk of burns, allow the appliance to cool down before cleaning.

7.1 Cleaning

Always clean the hob after use. This prevents food residues from burning on. Dried-on or burned-on food residue is harder to clean off.

Use of improper cleaning techniques can result in damage to the markings or surface.

Avoid cleaning the surface of the glass ceramic hob with abrasive cleaning agents, scouring pads, wire wool, etc. which can damage the surface.

- ➤ Use only a soft cloth or sponge with water and a suitable detergent for cleaning everyday soiling. Always follow the detergent manufacturer's instructions for use. Using a detergent with a protective additive is recommended.
- ➤ Remove stubborn soiling, e.g. boiled-over milk, while still warm using a glass ceramic hob scraper.
  Always follow the scraper manufacturer's instructions for use.
- ➤ Foods with a high sugar content, e.g. marmalade, that boil over should be removed while still hot using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ➤ Remove melted plastic while still warm using a glass ceramic hob scraper. The surface of the glass ceramic hob could otherwise become damaged.
- ➤ Remove limescale stains when cool with a small amount of limescale remover (e.g. vinegar, lemon juice, descaler). Then wipe clean with a damp cloth.

7.2 Cleaning the original wok pan

➤ Clean with a dish cloth or non-abrasive pad, water and a suitable detergent.

Avoid cleaning the surface with abrasive cleaning agents, scouring pads, wire wool etc. which can damage the surface.

➤ Soak the original wok pan in water for a while in order to remove stubborn soiling e.g. rice.

8 Trouble-shooting and error messages

8.1 What to do if …

… the appliance is not working and the displays are not illuminated

Possible cause	Solution
• The fuse or circuit breaker for electrical installations in the home is defective.	➤ Change the fuse. ➤ Reset the circuit breaker.
• The fuse or circuit breaker keeps blowing.	➤ Call Customer Services.
• An interruption in the power supply.	➤ Check the power supply.

… flashes alternately with the power level in the display

Possible cause	Solution
• Cookware is not suitable for use with the induction wok.	➤ Only use the original wok pan.

… – illuminates in the displays

Possible cause	Solution
• The childproof lock is activated.	➤ For operating the appliance with the child-proof lock activated, see the section on OPERATING THE APPLIANCE. ➤ Switch the childproof lock off.

... a continuous acoustic signal is emitted, flashes in a display and the appliance switches off

Possible cause	Solution
• A touch button or slider was touched for longer than 10 seconds. • Object (e.g. pan, dish) on the control panel. • Food boiled over onto the control panel.	➤ Remove object or food that has boiled over. ➤ The appliance can be used again as normal.

... H and 0 flash alternately in the display

Possible cause	Solution
• The automatic safety shut-off was triggered.	➤ Switch the cooking zone back on again if required.

If a cooking zone has been running for longer without any settings being changed, the appliance switches the cooking zone off automatically, after how much time depends on the power level set.

Power level	ᴑᴑ	L	1	2	3	4	5	6	7	8	9
Safety shut-off after hrs:mins	2:00	2:00	8:30	6:30	5:30	4:30	3:30	3:00	2:30	2:00	1:30

... H flashes in the display

Possible cause	Solution
• Excess temperature protection was triggered.	➤ Allow the cooking zone to cool down. ➤ Check cookware.

... U0 flashes in the display

Possible cause	Solution
• An interruption in the power supply.	➤ Press any touch button to cancel the error message. ➤ The appliance can be used again as normal.

... E and 8 illuminate in the display

Possible cause	Solution
• An object, e.g. paper, underneath the hob is affecting the air intake.	➤ Remove any objects in the drawer underneath the hob. ➤ Press any touch button to cancel the error message. ➤ After 10 minutes the appliance can be used again as normal.
• Ventilation is defective.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

... Er or E and a number illuminate in the display

Possible cause	Solution
• Internal error occurred.	➤ Note down the error number. ➤ Note down the serial number (FN) of the appliance. See the identification plate for this. ➤ Call Customer Services.

9 Notes

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11 Repair service

The TROUBLE-SHOOTING AND ERROR MESSAGES section will help you to carry out small repairs yourself, saving you the time and trouble of calling out a service technician and the cost that goes along with it.

Whether you contact us about a malfunction or an order, please always state the serial number (FN) and the model type of your appliance. Enter these details below and also on the service sticker which comes with the appliance. Stick it in a conspicuous place or in your telephone or address book.

FN		Appliance	

You will also find the same details on the certificate of guarantee, the original sales invoice and the identification plate of the appliance.

If the appliance is not working properly, contact your nearest V-ZUG Ltd Service Centre using freephone 0800 850 850 and stand in close proximity to the appliance.

Queries, orders, service agreement

For administrative and technical queries or problems, as well as for ordering spare parts and accessories, please contact our head office in Zug on telephone number +41 (0)41 767 67 67.
As regards the maintenance of all our products, when the warranty expires you have the option of taking out a service agreement. We will be happy to send you the necessary forms.

Quick instructions

Please first read the safety precautions in the Operating instructions!

To switch appliance on

➤ Hold the ⏻ touch button depressed for about 1 second.

To select cooking zone

➤ Press the slider or slide your finger along it to set the power level.

Alternatively

➤ Press P to heat a large amount of water quickly.

To switch cooking zone off

➤ Press 0 on the slider.

To switch appliance off

➤ Press the ⏻ touch button.

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